


Career Cluster: Hospitality & Tourism				Secondary CTE Program: Culinary Arts (8800500) Post-Secondary Program: Professional Culinary Arts & Hospitality (N100500) or Culinary Arts CCC (0612050301)				
Career Cluster Pathway: Restaurant & Food/Beverage Services				Secondary Industry Certification: NRAEF003 - Certified Food Protection Manager (ServSafe) (.2) NRAEF002 - National ProStart Certificate of Achievement (.2) Post-Secondary Industry Certification: NRAEF001 – Foodservice Management Professional NRFSP001 – Certified Food Safety Manager				
	16 CORE CURRICULUM CREDITS					8 ADDITIONAL CREDITS		
	ENGLISH 4 credits	MATH 4 credits	SCIENCE 3 credits, 2 with lab	SOCIAL STUDIES 3 credits	OTHER REQUIRED COURSES FINE ARTS (1 credit) PHYSICAL EDUCATION (1 credit)	CAREER AND TECHNICAL EDUCATION COURSES	RECOMMENDED ELECTIVES (ALIGNED WITH COMMUNITY COLLEGE & STATE UNIVERSITY SYSTEM PROGRAMS)	
HIGH SCHOOL	<ul style="list-style-type: none"> <li>• One course within the 24 credit program must be an online course. Cumulative GPA of 2.0 on a 4.0 scale for 24 credit program.</li> <li>• Students should talk with their counselors about the availability and requirements of AP and Dual courses which are paid for by Walton County School District while you are enrolled in high school. The college credit hours may be used in your Post-secondary education.</li> <li>• Students are also encouraged to participate in CTE dual enrollment courses which may be used to satisfy high school graduation or Bright Futures Gold Seal Vocational Scholars course requirements. Three courses are required within one program for BF – GSV.</li> <li>• Students are encouraged to begin planning for careers and postsecondary options by exploring resources at <a href="http://mycareershines.org">mycareershines.org</a>.</li> </ul>							
	9 <sup>th</sup>	English 1	Algebra 1	Environmental Science or Biology	World Culture Geography	Physical Education (1 credit)/ HOPE (PE Variation)	Culinary Arts 1 8800510 (OCP A)	Elective Practical/Fine Arts
	10 <sup>th</sup>	English II	Geometry	Biology or Anatomy & Physiology	World History	Practical Arts or Fine Arts course (1 credit)	Culinary Arts 2 8800520 (OPP B)	Foreign Language for SUS admission or other elective appropriate for student's career and education plan.
	11 <sup>th</sup>	English III	Liberal Arts Math or Math for College Readiness or Algebra II or Pre-Calculus	Marine Science or Earth Space Science or Chemistry	US History	Personal Finance (Online Course)	Culinary Arts 3 8800530 (OCP C)	Foreign Language for SUS admission or other elective appropriate for student's career and education plan.
	12 <sup>th</sup>	English IV	Math for College Readiness or College Algebra or Statistics (DE)	Marine Science or Earth Space Science or Physics or AP Science Principles	American Government/ Economics	Psychology or Or AP Psychology or Student Choice Elective	Culinary Arts 4 8800540 (OCP D)	Student Choice Elective

<b>POSTSECONDARY</b>	<b>Based on the Career Cluster of interest and identified career and technical education program, the following postsecondary options are available.</b>		
	<b>TECHNICAL COLLEGE PROGRAM(S)</b>	<b>STATE COLLEGE PROGRAM(S)</b>	<b>UNIVERSITY PROGRAM(S)</b>
	<b>George Stone Technical</b> Commercial Foods and Culinary Arts <b>Okaloosa Technical College</b> Commercial Foods and Culinary Arts	<b>Gulf Coast</b> Culinary Arts, CCC Culinary Management, AS Hospitality and Tourism Management, AS	<b>Troy State</b> Tourism/Hospitality Management – Hospitality, Sport & Tourism Management, BS <b>FAMU</b> Food Science, BS
<b>CAREER</b>	<b>Sample Career Specialties (The Targeted Occupations List may be used to identify appropriate careers.)</b>		
	<b>Entry Level:</b> Banquet Server Banquet Set-Up Employee Bus Person Cocktail Server Counter Server Host Kitchen Steward Line Cook Restaurant Server Room Service Attendant	<b>Skill Level:</b> Baker Bartender Brewer Pastry and Specialty Chefs Restaurant Server Wine Steward	<b>Management:</b> Caterer Catering and Banquets Manager Executive Chef Food and Beverage Manager General Manager Kitchen Manager Maitre d' Restaurant Owner Services Manager
<b>CREDIT</b>	<b>Articulation and CTE Dual Enrollment Opportunities</b>		
	<b>Secondary to Technical College (PSAV)</b> (Minimum # of clock hours awarded) National Pro-Start Certificate of Achievement = 3 credit hours towards Culinary Management, AAS/AS Professional Food Service Manager = 3 credit hours towards Culinary Management, AAS/AS or 3 credit hours towards Restaurant Management, AAS/AS	<b>Technical College to State College Degree</b> (Minimum # of clock or credit hours awarded) <b>1500</b> clock hour program in <b>Commercial Foods and Culinary Arts</b> OR the <b>750</b> clock hour program in <b>Commercial Foods and Culinary Arts 1 AND the 750</b> clock hour program in <b>Commercial Foods and Culinary Arts 2</b> shall articulate <b>twenty four (24)</b> (accredited programs) or <b>fifteen (15)</b> (non-accredited programs) college credit hours to the AAS/AS Degree in <b>Culinary Management</b> .	<b>AS to BS</b> (Statewide and other local agreements may be included here) 64 college credit hours from AS in Hospitality & Tourism Management to BS in Hospitality/ Administration/Management
<b>Career and Technical Student Association</b>			
<b>Family, Career &amp; Community Leaders of America (FCCLA) and SkillsUSA</b>			
<b>Non-Traditional Program Status:</b> Females are considered non-traditional in Culinary Arts, CCC & Neutral in Culinary Management.		<b>Salary Range: (entry and exit salaries)</b> Cooks, Restaurant \$17,680 - \$33,450 Chefs & Head Cooks \$23,150 - \$74,170 Food Service Managers \$28,780 - \$83,010 Meeting, Convention & Event Planners \$25,680 - \$82,050 Lodging Mangers \$28,300 – \$94,330	
<b>Program of Study Graduation Requirements:</b> <a href="http://www.fldoe.org/academics/graduation-requirements">http://www.fldoe.org/academics/graduation-requirements</a> <b>Salary Information provided by US Dept. of Labor – Bureau of Labor Statistics – State of Florida (May 2015)</b> <a href="http://www.bls.gov/oes/current/oes_fl.htm#29-0000">http://www.bls.gov/oes/current/oes_fl.htm#29-0000</a>			